



## SERINE SYRAH 2009

**Colour:** Deep ruby.

**Aromatics:** Lovely nose with rich blackberry and black cherry aromas. This wine also has hints of cinnamon and clove and a floral note of violet.

**Palate:** A dense wine with intense flavours of berryfruit and black cherries, together with vanilla and spice. The oak is nicely balanced and the wine has elegant, finely textured tannins. Velvety texture, a lovely clean finish and a long length.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road and Roy's Hill
<i>VINTAGE</i>	2009 was a great season with good flowering and fruit set and an excellent ripening period. The summer was hot and dry with lower than average rainfall during the growing season, producing fruit with lots of flavour and good brix levels.
<i>HARVEST</i>	Hand harvested at very low yields.
<i>VINIFICATION</i>	Fermented in open-top stainless steel fermenters. Hand plunged three times daily. Post fermentation soak for two to three weeks. Matured in French oak barrels for at least 18 months.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$25



